



GF1375-2 Gas + Roof + Base Cabinet
SSP: Stainless steel with Black enamel front panels

Rotisol's GrandFlame Rotisserie Ovens epitomize beauty and functionality, featuring a unique cooking system. Visible flames & elegant finishes provide atmosphere, quality & design provide dependability and spit options and accessories allow for increased diversity.

Features:

- Floor unit
- 3 spits with independent motors for reduced down time and energy consumption
- 7 spit positions adjust distance from the heat
- Middle drip pan for cooking of different products without cross-contamination
- "K" glass doors to prevent heat loss for faster cooking, energy savings, and worker safety
- Powerful halogen lamp

Cleaning/Safety:

- Double interior panels to protect motors and gas lines from grease
- Removable interior panels for ease of cleaning
- Controlled opening and closing positions for doors

Ships with:

- 3 prongless anti-cutting spits included
- Channeled bottom drop pan with drain plug
- 2 spit movers

When it comes to rotisseries,
 Rotisol is your indispensable partner!

CAPACITY

10-12 Chickens per hour

POWER

Natural Gas, Propane Gas, All-Electric

CERTIFICATION



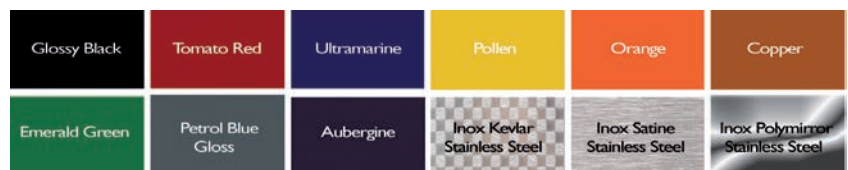
ACCESSORIES & OPTIONS

- | | | | |
|---------------------|---------------------------|------------------------|--|
| - Lamb Spit | - Complete Chicken Spit | - Vertical Spit System | - Short Base (SB) |
| - Ham/Turkey Spit | - Prongless V-Spit | - Roof | - Decorative/Protective Roof |
| - Roast Basket Spit | - Rectangular Basket Spit | - Custom Base Cabinet | - Base Cabinet with retractable table |
| | | | - Heated Base Cabinet with retractable table |

FINISHES

- SS: All Stainless Steel with brass or chrome trim
- SSP: Stainless Steel with porcelain enamel front panels
- LUX: Porcelain Enamel with brass or chrome trim

STOCK COLOR OPTIONS



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Information contained in this document is known to be current and accurate at the time of printing/creation. Rotisol-France, Inc recommends referencing our product line website, rotisolusa.com, for the most updated product information and specifications (Revised September 2013).

SPECIFICATIONS GRANDFLAME 1375-2

PROJECT :	
ITEM NUMBER :	QTY:

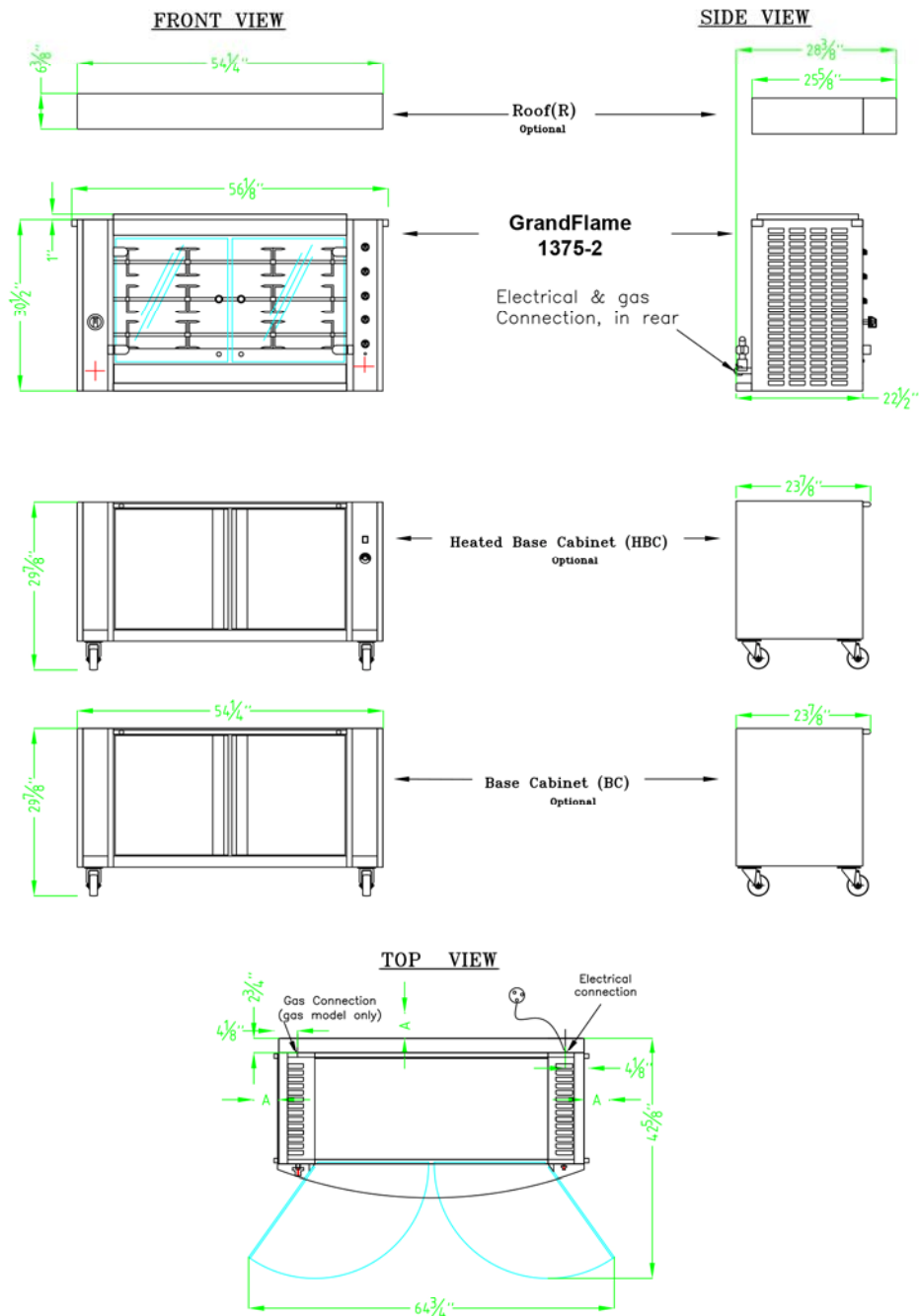
DIMENSIONS (inches)			
	WIDTH	HEIGHT	DEPTH
1—rotisserie	56 1/8	31 1/2	22 1/2
2—roof	54 1/4	6 3/8	25 5/8
3— base cabinet	54 1/4	29 7/8	23 7/8
4—Heated base cabinet	54 1/4	29 7/8	23 7/8
1+2+3	56 1/8	66 3/4	28 3/8
1+2+4	56 1/8	66 3/4	28 3/8
1+2	56 1/8	36 7/8	28 3/8
1+3	56 1/8	61 3/8	23 7/8
1+4	56 1/8	61 3/8	23 7/8


GAS MODEL - GF1375-2

- GAS CONNECTION
 - pipe ; 3/4",
 - 41,000 Btu/h (natural)
 - 37,500 Btu/h (propane)
 - Minimum pressure : 7" WC
 - regulator & shut off valve are furnished
 - 1 burner per unit
- ELECTRICAL CONNECTION
 - 490 W/ 208-220 V/ 1 phase/ 2.3 Amps
 - (HBC)2545 W/ 208-220 V/ 1 P/ 11.6 Amps
 - 1 Electrical cable : 78" length
 - NEMA plug not included – direct plug requ.
- Above finish floor connection :
 - 1 or 1+2= 9" AFF
 - 1+4 or 1+3 = 19" AFF
 - 1+4+2 or 1+3+2 = 30" AFF

ELEC MODEL - GF1375-2

- ELECTRICAL CONNECTION
12 500 Watts / 208–220 Volts
3 phases / 33 Amps
1 Electrical cable : 78" length / 60 Hertz
Direct plug required
NEMA plug not included
(HBC)15 KW/ 208–220 V/ 3 P/ 37 Amps
– Above finish floor connection :
1 or 1+2 = 9" AFF
1+4 or 1+3 = 19" AFF
1+4+2 or 1+3+2 = 30" AFF



WEIGHT	NOTE	INSTALLATION REQUIREMENTS:	CLEARANCE :	PRODUCT CAPACITY:
Roof: 20 lbs. - Rotisserie: 220 lbs. - Base Cabinet: 154 lbs. - Heated base cabinet: 165 lbs. - Packing: 70 lbs.	- No. of motors:3 - No. of spits:3 - No. of glass doors:2 - No. of halogen lamps:2	- Oven must be installed level. - Exhaust ventilation is required. Install on a non-combustible surface only. - The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.	- 6" (152mm) left, right, and rear sides 	- ON V-ANGLED SPITS (STANDARD): Up to 10 with 3-1/2 lb chickens Up to 12 2-1/2 to 3 lb chickens - For other spits please find the accessories specifications sheets

WARRANTY CONDITIONS :

Rotisol warrants its equipment to be free from defects in material and workmanship. Repairs must be performed by an authorized service company and it is the responsibility of the customer to return the defective parts to Rotisol France, inc. within 15 days (otherwise, the warranty will not be honored). The shipping charges for replacement parts, other than ground, will be at the customer's expense. This warranty does not cover glass door breakage and quartz or halogen lamp breakage, neither does it cover non-mechanical parts. This warranty does not apply to damages by accident, incorrect line voltage, fire, water, or other acts of god.